

DINNERLY



Portuguese Pork Sausage Tray Bake with Potato and Parsley



40 minutes



2 Servings

Weeknight cooking is all about minimum fuss and maximum taste – and this delivers on both fronts. Toss veggies and sausages in a peri peri marinade, pop them onto a tray, then hit the couch while the flavours mingle in the oven.

WHAT WE SEND

- 1 potato
- 1 carrot
- 1 onion
- 5g smoked peri peri seasoning
- 4 cumberland pork sausages^{6,17}
- parsley

WHAT YOU NEED

- 2 tbs olive oil
- 1 tbs tomato paste
- 1 garlic clove
- 2 tbs mayonnaise³

TOOLS

- oven tray
- baking paper

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 745kcal, Fat 52.6g, Carbs 28.6g, Proteins 35.7g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **potato** into 2cm-thick wedges. Cut the **carrot** into 2cm-thick batons. Cut the **onion** into thin wedges.



2. Make peri peri marinade

Combine **1½ tsp peri peri seasoning** (see Make it yours), **1 tbs olive oil** and **1 tbs tomato paste** in a large bowl and season with **salt and pepper**. Transfer **half the peri peri marinade** to a separate large bowl, then add the **potato, carrot** and **1 unpeeled garlic clove** and toss to coat.



3. Bake veg and sausages

Put the **veggies** on the lined tray and bake for 10 mins. Meanwhile, add the **onion** and **sausages** to the remaining bowl of peri peri marinade and toss to coat. Add the onion and sausages to the tray with the veggies and bake for a further 20 mins or until the sausages are cooked through and the veggies are tender.



4. Make garlic aioli

Remove the skin from the **roasted garlic**, then put the garlic in a bowl and mash with a fork. Add **2 tbs mayonnaise** and **1½ tbs water**, season with **salt and pepper** and stir to combine.



5. Serve up

Coarsely chop the **parsley** leaves, discarding the stems. Divide the **sausages and veggies** among plates. Drizzle with the **garlic aioli** and scatter over the **parsley**. Enjoy!



6. Make it yours

Peri peri seasoning has a chilli kick. For those who prefer less heat, reduce the seasoning in the marinade – or leave it out altogether.